

# Menu Degustazione

3 courses \$35. per person

## Antipasti

### Insalata alla Pomodori

Young field greens in black truffle, balsamic vinaigrette with cherry tomatoes, Gorgonzola and Parmesan frico

### Pecorino Grand Cru e Mele

Aged Tuscan pecorino cheese, green apple, toasted walnuts, walnut oil and honey

## Primi Piatti

### Ribollita

Cavolo nero, pancetta, stewed tomatoes, cannellini bean soup with grilled croutons

### Penne al Amatriciana

Quill pen pasta with house cured guanciale and red onions in a cracked red chili pomodoro sauce with ricotta salata

## Secondi Piatti

### Maiale Grigliata

Wood grilled Pork tenderloin medallions with fennel infused-roasted pork sugo  
Fontina cheese-roasted butternut squash sformatino and broccoli

### Salmone Grigliata ai Porcini

Grilled Salmon filet with fresh thyme-porcini mushroom beurre blanc, roasted potatoes and sauteed spinach with garlic



sorry, no substitutions or split orders

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